

The GRANGE

Issue: 83

MARCH 2001

CHAIR'S REPORT

It would seem that The Grange's record of receiving distinguished visitors is not over. In November we were honoured by a visit from

Her Excellency The Governor General. Then in December Madame Putin, wife of the President of Russia was the guest of honour at a luncheon reception. I hope Madame Putin enjoyed her visit, though I doubt the poor lady saw much of The Grange surrounded as she was by security men. She did us the honour of signing the visitors book, and it was that that prompted me to look through the book, which dates from 1917 and check on all the famous people who have been to The Grange. We have had artists; Homer Watson, 1918; Emily Carr, 1927; Lawren Harris 1928 and Henry Moore, 1971. Royalty too has honoured The Grange; Princess Juliana of the Netherlands visited on November 25, 1940; Princess Alexandra and her husband, Angus Ogilvy in 1967 and the Duke and Duchess of Kent, 1975. As mentioned in the last Newsletter all the Governors General since 1887 with the exception of Romeo LeBlanc have been guests of The Grange. Viscount Alexander of Tunis, Governor General 1946-1952 was an annual visitor during his term of office.

We have seen Canadian opera stars. The late Louis Quilico paid us an unannounced visit one Friday afternoon, a few months before his death. Unfortunately the Guest Book was unavailable that day. It does however record the visit of Canadian tenor Edward Johnson. Edward Johnson started his career as Edoardo di Giovanni in Padua, Italy in 1912. He became

one of the leading tenors of his time and culminated his career as manager of the Metropolitan Opera in New York from 1935-1950.

Looking back to the days when the Boultons occupied The Grange, we know, from Mr. Chin's memoirs that in William Henry's time a breakfast visit from Mr. Jefferson Davis, President of the Southern Confederacy, turned into a ceremony when William Henry asked of another guest that the morning parade from Fort York be conducted through The Grange grounds. The guest was Sir Fitzroy MacLean, commander of the 13th Hussars, then stationed at Fort York and he readily complied so President Davis could take the salute. In D'Arcy Jr's time, c. 1827, Sir John Franklin was also a guest at The Grange. In the days of Goldwin Smith, 1887-1910, the House saw many distinguished visitors. In 1880, Prince Leopold, youngest son of Queen Victoria, came to see his former tutor; in 1890 Baron Baden-Powell, Boer War hero and founder of the Boy Scout Movement and in 1906 industrialist Andrew Carnegie.

Now, back to the present! The Second Annual Gallery "Breaking the Ice" party was a success, and included a good turnout of Grangers. And last, but far from least; in January 2001 the Director's Office received a letter from a visitor, congratulating Grange volunteers on their "exemplary skills in rapport with the public." She states that in her view "the staff at The Grange are without a doubt the friendliest and most professional." I think we may give ourselves a pat on the back, perhaps two pats!

- Avril Stringer, Chair, The Grange.

1904 - GOLDWIN SMITH ATTENDS SOD-TURNING CEREMONY at U of T.

The Spring 2000 edition of the *University of Toronto Magazine* featured the article, "A Commanding Force" by Martin Friedland that discusses the creation of the University of Toronto Alumni Association.

The photograph below, was taken on the occasion of the sod turning ceremony in 1904 marking the establishment of Convocation Hall at the University of Toronto.

Among the distinguished in the photograph is Goldwin Smith.

For the entire list of the people in the photograph and the article in its entirety, please contact The Grange Research or you can locate the article on the University of Toronto Magazine's web site. [www.magazine.utoronto.ca]

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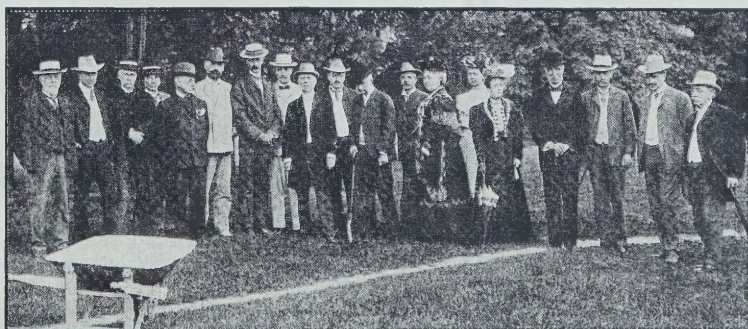
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Goldwin Smith is the fourth person on the right.

Photo used with permission from University of Toronto Archives, accession number, B1965-1153.



The Grange Volunteer Executive 2000-2001

CHAIR

Avril Stringer
(416) 979-6660 ext: 338
Grange_Volunteer@ago.net

SECRETARY

Catherine Stroud

TREASURER/RESEARCH

Avril Stringer

COMMITTEES

CONTINUING EDUCATION

Helvi Hunter

HOUSE COMMITTEE

Rotation of the committee
members while Jane Heinemann
absent

HISTORIC KITCHENS

Anna Patrick

MODERN KITCHEN

Jane Ash & Elvira Putrus

VICE CHAIR GRANGE VOLUNTEERS

Georgette Caldwell

DAY CAPTAINS

Monday: Jane Heinemann
(on leave)

Tuesday: Elvira Putrus

Wednesday: Cathy Stroud

Wednesday Bridge: Helvi Hunter

Wednesday Eve: Marg McGuigan

Thursday: June O'Brien

Friday: Beverley Sutton

Saturday: Katharine Brown

Sunday: Edna Rigby

NEWSLETTER EDITOR

Elaine Maloney
emaloney@canada.com

CURATORIAL ASSISTANT

Jenny Rieger
(416) 979-6660 ext: 237

REMINDER

Please submit your
news articles
for the next
Grange Newsletter by
May 23, 2001.

VOLUNTEER UP-COMING EVENTS

March Break Activities

Date: Week of March 12, 2001

April Volunteer Training Supper

Eating and Drinking in the Early 19th Century

Date: Monday, April 9, 2000 at 5:30pm in the Music Room, The Grange

Speaker: Dorothy Duncan, Executive Director, Ontario Historical Society

Special Event - Information Session on House Guest Exhibit

Date: April 9, 2001 at 4:00pm (Prior to the Training Supper)

Grange volunteers are invited to attend an information session and panel discussion on the upcoming exhibition, *House Guests: Contemporary Artists in The Grange*. September 15, 2001 is the opening day of this exhibit.

International Year of the Volunteer Events

Date: April 23 - 27, 2001 designated week at the AGO

The United Nations has announced 2001 as International Year of the Volunteer. The AGO recognizes our outstanding volunteers with special events during the week of April 23 - 27. The Grange volunteers are asked to fill out the survey provided for them by their day captains - returning it to the volunteer centre by March 31.

Special Event

for the International Year of the Volunteer

Date: April 25 from 4 - 7 pm in the Walker Court.

Stay tuned for more information on International Year of the Volunteer events at the Art Gallery of Ontario.

The Grange Annual General Meeting

Date: Monday May 14, 2001 at 5:30pm

The Grange Volunteer Staffing

There have been some resignations over the past few months but at present our numbers stand at 73 active volunteers.

Welcome New Volunteers:

Since last September we have welcomed a number of new volunteers and five of these: Susan Fohr (Friday), Elyssa Elton and Lorelei Friesen (Tuesday), Ninette Gyrody (Saturday) and Dorothy Dranitaris (Sunday) have successfully passed their review and are now in costume.

Volunteers In Training:

In addition we have six new volunteers in training: Dianne Reid (Wednesday 12-4), Andrea Bermudez (Wednesday pm); Yvonne Sunclair (Thursday); Ena Tutins (Friday); Josie Pitro and Paul Sheridan (Sunday).

Volunteers Convalescing:

Marguerite Larkin and Annamaria Patrick, both Friday volunteers, underwent knee replacement operations during February and will not be able to resume their shift duties for some considerable time. Pat Robertson has recently had surgery on her ankle due to a nasty fall. Pat will also be away for a few months and will be missed by her friends on the Wednesday evening shift. We wish them a full and speedy recovery.

-Georgette Caldwell, Vice Chair, Grange Volunteers

JANE ASH'S ORANGE CAKE !!

(From the St. George's Anglican Church Cookbook, Sidney, Nova Scotia circa 1970)

1 cup white sugar

1 egg

1 tin mandarin oranges (standard stubby tin)

1 teaspoon baking soda

1 cup flour

In a medium bowl mix the sugar & the egg.

Add the juice from the tin of mandarin oranges. Mix.

Add the baking soda & flour. Mix.

Finally, add the drained oranges from the tin.

Turn into a buttered 8" or 9" square pan.

Bake at 350 degrees F. for 45 minutes

CAKE

1/3 cup brown sugar

2 Tablespoons butter

2 Tablespoons milk.

Combine. Bring to a boil.

As soon as your cake is baked (after 45 minutes) pour the topping over the cake.

Return the cake to the oven for an additional 7 - 10 minutes. Top will bubble.

- submitted by Nancy Lofft at the request of the many volunteers who tried the cake at our Grange Volunteer Suppers.

TOPPING

Here it is, March, and every newsletter I get from the various organizations I belong to, is using spring imagery. However, I am sitting at my desk looking out at a snow storm, my one year old black labrador puppy chewed my boots and I had hoped it didn't matter, and the fiddler in the subway was playing "Jingle Bells" when I arrive this morning. Blossoming flowers are not on my mind! However, as I usually do at this time of year, this "Corner" will focus on spring cleaning!

It was with great sadness that we heard of the death of Judith Mastai, former head of education at the AGO. In her memory, the AGO has set up the Judith Mastai Endowment Fund for special education projects. Contributions are being accepted now—cheques should be made payable to the AGO—Judith Mastai Fund.

On a happier note, David Kalbun, our cooking co-op student has set off for his exchange term in Spain. We all enjoyed having him and hope his trip goes well. We are delighted to welcome Ann Gnanatheepan, a grade 12 student at Cardinal Newman High School. She will be with us Tuesday through Friday 9:30-4:30 until June.

It was wonderful to have Margaret Machell with us at the February training supper. Her knowledge and stories about the house are so interesting and informative. As a follow-up I would like to point out a few resources that you can use to find out more about the restoration. We have a 45 minute tape that was made by TVOntario. Originally, it was intended to be small segments on different aspects of house restoration; unfortunately, they were unable to complete it and left it, fortunately for us, as a documentary. A copy is located in Avril's office in the book case and can be signed out. Please do not keep it more than one

week. In our library are copies of the Master Plan produced by Peter Stokes outlining his findings and the plans for the house restoration. I am certain that you are all familiar with Jeanne Minhinnick's book on Upper Canada, but she also produced an amazing research project in 1974, *A study of Furnishings in Room Use in Upper Canada 1784-1867*. Minhinnick searched newspapers and diaries for advertisements and references to all manner of furnishings and objects. It is a wonderful reference book, but must be used in the library.

And, finally, I have been asked to clarify two things. The sofa in the drawing room, by the fireplace, is not a courting couch. It is a design based on ancient Greek daybeds and is typical of the reproduction of antiquities in Georgian designs. I was also asked to explain the dining room table layout. As you can see both from the menu and from the layout, all the dishes for the course are laid out at once. In our case, the fish and soup will be removed and replaced with turkey cutlets and a roast. Each person around the table helps themselves to what they want. When done, all the dishes are removed and new dishes are put out for the next course. In the second course, diners have the option of having sweet dishes as well. There is no dessert course as we know it today. When the second course is cleared away, nuts, fruits and small cakes are put out. This is referred to as the dessert in cookbooks. I do hope that the kitchen volunteers take this opportunity to share with our visitors the amount of work involved in this style of dining that would have gone on in our kitchen each day.

As always, I want to thank all of you for the dedication, loyalty and hard work you give to The Grange. It is wonderful to work with all of you.

Volunteer Endowment Trust

February 15th 2001 was an eventful day for the volunteers at the AGO as it celebrated the signing of the Volunteer Endowment Trust. How did this come about? What does this mean?

The Volunteer Fund was created in 1998 as part of the Recommendations of the Task Force Report to accord recognition to the work given by volunteers past and present in support of the AGO. It consisted of the balances contained in the former Volunteer Committee Purchase Trust, Administrative Trust, net proceeds of Art in Bloom '98 and the former Junior Committee Purchase Trust. The Volunteer Fund was held within the Operating Fund of the AGO until just recently.

The newly established Volunteer Endowment Trust now sits as an endowment fund within the AGO Foundation. Only the income earned is available for disbursement.

The charitable objects will support either the purchase of a work of art, educational programming or exhibitions of works of art as outlined in the document. The Volunteer Executive gets to choose annually which object to support based on a list of three objects selected by the Institution.

The Trust fully supports the work of the Art Gallery of Ontario. The Trust accords recognition to volunteers of the Gallery, past and present. The Trust provides a vehicle for the donations of volunteers and others who wish to contribute financially to the Gallery in a permanent way.

Last year our Fund supported the celebrated International Lecture Series. It was extremely heartwarming, while attending the lectures, to hear the volunteers of the AGO praised for their support and recognized in such a public way. For me it was the icing on the cake!

Thank you again for all of your volunteer hours. The Endowment Trust is one way of celebrating what we do here at The Grange and throughout the AGO.

- Wanda Dube, President AGO Volunteer Executive



AGO Volunteer Executive President, Wanda Dube and AGO Director, Matthew Teitelbaum sign the Volunteer Endowment Trust documents in February, 2001.

House Guests: Contemporary Artists in The Grange

House Guests Contemporary Artists in The Grange.
Sept 15-Jan ? 2002

This fall, as you are all aware, works of contemporary artists will be installed in The Grange to celebrate the AGO's Second Century (previously referred to as the Centennial). The exhibition has been organized by Jessica Bradley and Christina Ritchie, of the contemporary department, with input from me. We have asked 5 (possibly 6) contemporary artists to create installations drawing upon or inspired by The Grange, its history and its social role in the city. The artists chosen have all worked with concepts and/or media associated with anthropology, genealogy, craft and decorative traditions, architecture and urbanism. Their work is reflective of the increasing number of artists who work with historical and site-specific conditions.

On September 15, 2001 the AGO plans to be hosting a party in the park for the public to celebrate the kick-off of our second century. This date deliberately coincides with the opening of *House Guests*. The front door of the house will be open for visitors and as access to the gallery. We hope that many

TREACLE

by Anna Patrick

In our last issue, Dec 2000, the article, MOLASSES & GINGER elicited a question: "What is treacle?"

This question comes up for Canadians as we hear about it and read about it, but it is not part of our working vocabulary.

Mrs. Beeton's description of treacle follows.

"Treacle or Molasses" - Treacle is the uncrystallisable part of the saccharine juice drained from the Muscovado sugar; and is either naturally so or rendered uncrystallisable through some defect in the boiling. As it contains a large quantity of sweet or saccharine principle and is cheap, it is of great use as an article of domestic economy. Children are especially fond of it, and it is accounted wholesome. It is also useful for making beer, rum, and the very dark syrups."

Saccharine in this sense means sweet or sugar-like.

Muscovado comes from the Spanish mascabado: (sugar) of lowest quality. It means raw or refined sugar obtained from the juice of the sugar cane by evaporation and draining off the molasses.

A dictionary description of treacle is "specifically molasses which drains from sugar-refining molds. This definition would put it squarely into our time frame at The Grange.

of you will be able to join in the celebrations. *House Guests* and The Grange are meant to be the central focal point for the Second Century. There is an excitement about celebrating our past, as symbolized by The Grange, and our future through the work of contemporary artists.

Accompanying the exhibition will be the publication of a new book on The Grange. Charlotte Gray, the author of *Mrs. King* and *Sisters in the Wilderness*, is writing an essay on the house focusing on Sarah Anne and Harriette. The second half of the book will be a series of interviews with the artists looking at their thoughts and feelings about the house when creating their installations.

Please join your fellow volunteers on Monday April 9 from 4:00-5:00 (before the training supper). There will be a panel discussion with an opportunity for questions and answers with the curators, an artist and an "ask me" docent about all aspects of this exhibition. Several exhibit focused training sessions will be held in the summer and early fall to prepare us for this exciting event.
- Jenny Rieger

FOR THE COMPLEXION

From The Grange Archives.
The Morning Chronicle and London
Advertiser. Wed. Nov. 27, 1782

The True balm of Lilies, an incomparable cosmetic, which may be depended on not only to be the fastest and greatest beautifier of the skin, of anything else in the world; but will also effectively

take away all appearance of wrinkles, freckles, and tan; and make the skin (though naturally ever so brown, etc) beautifully fair and soft; it also revives the spirits, if ever so low, and creates a lively and cheerful [sic] countenance, strengthens the sight, cherishes and promotes the circulation of the blood, is very efficacious for making the teeth of a beautiful white, and preserves them to the last state of life, price 1s. 2d. and 4s. per bottle, Likewise Evan's curious rouge, which immediately gives the complexion a very beautiful and natural bloom, which cannot be distinguished from nature, and has that particular excellence, as not to come off, either by wiping or perspiration price 5s. per pot with proper directions.

The above articles to be had only of E.Evans, Hair-dresser to her Majesty, and Perfumer to His Royal Highness Prince Edward, at No. 3 Dover Street, Piccadilly, and at his shop the corner of St. Bride's Passage, No 83 Fleet Street.

Every other kind of Perfumery, both foreign and English, in the highest perfection, much cheaper than at any other shop in London, wholesale and retail.

Merchants and traders supplied on very advantageous terms.

- Avril Stringer

PRAISE FOR THE VOLUNTEERS OF THE GRANGE

The following letter was received by the Board of Directors of The Grange

January 10, 2001

To Whom it may concern:

During the Christmas break I had the opportunity to visit your museum once again, and again was very impressed with the volunteer staff. In the past, I have been negligent in not writing to express the fact that of all the museums I have visited in Toronto, I would have to say that **in my view the staff at The Grange are without a doubt the friendliest and most professional.**

On both occasions that I visited this year, I brought a person new to the museum with me. The volunteers greeted us at the door, went out of their way to make us feel welcome, and told us the story about the house and family. I have worked in a museum myself and am a frequent visitor to galleries and museums; your staff members demonstrate exemplary skills in rapport with the public, and knowledge. Please pass on my sentiments to your staff.

Yours truly, Dani Petch

NOTEWORTHY CONTRACT FROM 1828

In 1825, D'Arcy Boulton Jr. made a contract with Hugh Richardson of York, master of the steamship "Canada" for 1,000 cords of sound dry pine to be delivered to a lakefront dock. Not less than 8 cords was always to be on the wharf and if the vessel was detained for lack of fuel, Bolton would forfeit £5, or Richardson could consider the contract void. The price was 6/3 a cord." This is excerpted from *The Story of Toronto* by G.P. Glazebrook.

-submitted by Pat Roberston, Grange Research